

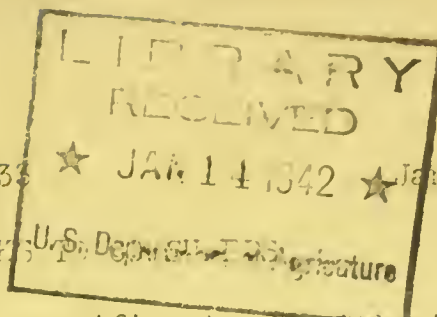
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● CONSUMER NOTES

CLIP SHEET ISSUED WEEKLY BY CONSUMERS' COUNSEL DIVISION, A.A.A. . . . WASHINGTON, D.C.

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VOLUME IV, NUMBER 33 ★ JAN 14 1942 ★ January 5, 1942

THE PRESIDENT SPEAKS U.S. Department of Agriculture

"It is not a sacrifice to go without many things to which we are accustomed if the national defense calls for doing without...

"There is enough food for all of us and enough left over to send to those who are fighting on the same side with us.

"There will be a clear and definite shortage of metals of many kinds for civilian use, for the very good reason that in our increased program we shall need for war purposes more than half of that portion of the principal metals which during the past year have gone into articles for civilian use. We shall have to give up many things entirely.

"I am sure that the people in every part of the Nation are prepared in their individual living to win this war. I am sure they will cheerfully help to pay a large part of its financial cost while it goes on. I am sure they will cheerfully give up those material things they are asked to give up.

"I am sure that they will retain all those great spiritual things without which we cannot win through."

--President Franklin D. Roosevelt, an Address to the Nation, Tuesday, December 9, 1941.

TAKE CARE OF CANNING EQUIPMENT

Food programs for 1942 call for more home canning than ever before, and new canning equipment will be hard to get. Steam pressure canners and zinc jar tops made of strategic metals deserve the best care you can give them, if they're to give service through the war emergency. Here are some suggestions on their care from canning specialists of the U. S. Department of Agriculture, as reported by CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of that Department.

Whether the pressure canner is made from aluminum or enameled or tinned steel, it should be washed after each use and stored where it won't be dented or the surfaces roughened. If it's enamel, be careful not to chip it.

Keep the safety valve and pressure gauge in good working condition. Never let the pressure gauge get under water. Keep its opening clean with a toothpick. Check the gauge occasionally to be sure it's registering correctly. If it isn't, the temperature in the canner may be less than you think and your canned food may spoil as a result of too low canning heat. Your Home Demonstration Agent can help you check the gauge, or you can send it to the manufacturer for testing.

Zinc jar tops must be used over and over again, since zinc, too, is a war necessity.

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STON REINFORCED
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Never pry such a lid from a jar with a knife or metal instrument to open it. You'll dent the edge, ruin the top for further use. The porcelain lining of the top must remain unbroken, too, to insure proper sealing of the jar, so handle tops with care and don't drop them.

You can make canning equipment go farther, give more service, by planning for its cooperative use. Steam cookers can be passed around from family to family during the canning season, or you can organize a community canning center where they'll serve the whole community more efficiently.

BAKING TIME VARIES WITH THE KIND OF PAN YOU USE

More enamelware, glass and pottery cooking utensils will be used in American kitchens as war needs cut off the supplies of aluminum, tin and steel that used to go into pots and pans. Recent tests by the Bureau of Home Economics give housewives useful pointers on how to use such pots and pans to best advantage in baking, says CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the Department of Agriculture.

Their tests showed enamelware is speedier than aluminum, glass or pottery for short baking jobs, such as pie crust. They found that a pie shell that baked to perfection in an enamelware pie pan in 7 or 8 minutes, took 10 or 11 minutes of baking in aluminum, glass, or pottery. The difference in baking time may be even greater for longer baking jobs like loaf cake or bread.

CONSUMER TIME

If you've had trouble finding suits and clothes for your young sons or nephews, there's good news for you on CONSUMER TIME on January 10. Broadcast on that day will be information about the new standard sizes for boys' clothing. When these regulations are adopted by the industry, it will be much easier for you to find clothes that will really fit your youngsters. CONSUMER TIME is broadcast at 12:15 p.m., Eastern Standard Time, from Washington each Saturday. On this same program you will hear about foods that are recommended by the experts for elderly people.

Produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented in cooperation with Defense and non-Defense agencies of the United States Government working for the consumer, CONSUMER TIME is a regular weekly program featuring news of value to consumers. It's on the air every Saturday at 12:15 p.m., Eastern Standard Time, over the Red Network of the National Broadcasting Company.

● CONSUMER NOTES

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VOLUME IV, NUMBER 34

★ JAN 21 1942 ★

JANUARY 19, 1942

WATCH YOUR SCALES

U.S. Department of Agriculture

Consumers need to watch scales closer than ever in war time, to be sure their every food penny counts. It's no time to relax the protection that weights and measures laws give honest dealers and consumers alike, says CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the Department of Agriculture.

For full measure, here are 5 things to keep your eye on when your purchases are weighed:

1. See that the scale registers exactly zero before any food is put on it.
2. Be sure the pointer doesn't waver but comes to a complete stop on the scales before the food is removed from the scales.
3. Don't let the clerk accidentally weigh his thumb or his hand with your food. See that his hands are completely off the scales while he's weighing your purchase.
4. See that the weight of the container or box in which food comes isn't included in the weight you pay for.
5. Check up on the weights and measures ordinances in your community. If there are such inspections, have your storekeeper show you the official seal that certifies his scale is accurate.

MAKE SHOES LAST LONGER

First rule for making shoes last longer is: Polish them regularly, advise leather specialists of the Department of Agriculture in CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the Department. Polish feeds the leather, makes it pliable and protects it.

Winter snow, slush and mud shorten the life of many a shoe, particularly the children's. Rubber overshoes or boots that keep the leather dry are the best protection. But when shoes do get wet, it's important to dry them properly if you want to preserve them. The right way to do it is: Wash off all mud with a damp cloth and wipe the shoes as dry as possible. Oil them lightly with castor oil, rubbing it in well all over. Straighten counter, heels, toes and vamps, then stuff the shoes with crumpled paper to keep their shape. Set them in a moderately warm place--never on a radiator, or in the oven or close to an open fire--and let them dry slowly. Polish them when they're dry.

To waterproof shoes for extra protection, melt together 8 ounces of natural wool grease, 4 ounces of dark petroleum jelly or vaseline, and 4 ounces of parafin wax in a shallow rectangular pan as large as the sole of the shoe. Let each shoe stand about 15 minutes in enough of the mixture to cover the sole.

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Don't have the grease hotter than the hand can bear and don't get rubber heels in it. Use a pie pan for rubber heeled shoes and set the heel outside the pan.

PEANUTS FOR BETTER NUTRITION

Don't pass by peanuts when you're looking for a good inexpensive source of several important food values.

They contain about 26 percent of good quality protein; their fat content averages 40 to 50 percent, which means high energy value and good staying power. They also furnish valuable amounts of Vitamin B₁, riboflavin, nicotinic acid, and minerals.

Roasted and salted peanuts, peanut candy, and peanut butter are popular with everyone. But did you know that you can use peanut oil instead of vegetable shortening for frying potato chips, fish, or chicken? It makes excellent salad dressing, too.

Scientists are working on new products like peanut flour and yeasted peanut butter that haven't been distributed widely as yet. You might keep your eye open for these products, though, and try them out when you see them.

CONSUMER TIME

Do you know which are the low-cost cuts of lamb and how to use them to prepare tasty, economical dishes? If you need help on your lamb buying, listen in on CONSUMER TIME on Saturday, January 24th at 12:15 p.m., Eastern Standard Time. Consumer reporters will tell you, too, on that broadcast, how to recognize the different kinds of rayons and how to wash, iron and clean each type so that it will give you the best wear.

Donald E. Montgomery, Consumers' Counsel of the Department of Agriculture, will also be on the program with news of value to consumers.

A regular weekly broadcast of consumer information, CONSUMER TIME is produced by the Consumers' Counsel Division of the Department of Agriculture and presented by Defense and non-Defense agencies of the United States Government working for the consumer. You can hear it every Saturday at 12:15 p.m., Eastern Standard Time, over the Red Network of the National Broadcasting Company.

SAVE ON COAL

It's not too late to save a part of your winter coal bill by learning how to operate your coal furnace more efficiently. Here are some of the rules for getting your coal furnace to produce the temperature you want at a given time most economically, reports CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture:

1. A draft of air from below the fire makes it burn more intensely, a draft of air from above slows it down and cools off the fire. So you must learn to adjust draft doors and dampers in your furnace to heat your house from hour to hour at the temperature you want.

2. In the morning when you want a hot fire, increase the draft from below the fire by opening the ashpit draft door and closing the check damper. Make a clean flame by opening the fire door damper as far as necessary.

3. For a cool, slow-burning fire at night, close the ashpit draft door and open the check damper and fire damper. Remember that fires can't be regulated from hot to cold in a moment, however. Experience alone will tell you how delicately your own furnace must be regulated.

4. A layer of ashes on the grate under the fire bed slows up burning. The hotter the fire you want, the thinner the layer of ashes you should leave. Never shake all the ashes down before you start a fire or bank it at night, and never snake out unburned coal. Vary the ash bed from 2 to 6 inches, depending on how cold it is outside and how hot you want it inside.

5. When you fire your furnace always leave a section of glowing coal on top beside the new coal, to ignite the gases coming off the new green coal. This makes for more complete burning and more heat.

6. Adjust the smoke pipe damper for your draft requirements and never change it. Daily regulation of draft is made by fire door and check dampers and ashpit draft door.

7. Never put ashes on top of a fire. They cut down the draft when you want to build up your fire to make it burn fast.

8. Keep the ashpit cleaned out. Heaped up ashes hamper air flow, keep grate from cooling evenly and make it warp so fire burns wastefully.

ECONOMICAL PRUNE BUYING

When you buy prunes, keep an eye on the label if you're watching your pennies, advises CONSUMERS' GUIDE, publication of the Consumers' Counsel Division
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of the U. S. Department of Agriculture.

"Moisture added" on the label means the prunes will be delicious eaten raw, but if they're to be soaked and cooked, the dry fruit is a better buy.

The smaller the prune, the cheaper, too, though you should remember that small ones have more seed in proportion to pulp.

DRIED SOYBEANS FOR TABLE USE

Dried soybeans, which have all the food values of dry beans, except that they're lower in carbohydrates and higher in proteins and fats. Make a fine addition to low-cost menus. But Bureau of Home Economics specialists have found that the variety you buy makes a difference in cooking time and tenderness, says the Consumers' Counsel of the U. S. Department of Agriculture.

Here are 6 kinds that will cook tender in about 2 hours: Easycook, chusei, rokusum, jogun, Hokkaido and Kanro. You have to soak all these overnight before you cook them. Then you drain them, add fresh water, and simmer until tender. Using a steam pressure cooker shortens cooking time considerably. At 15 pounds pressure you can cook soybeans in 15 to 30 minutes.

CONSUMER TIME

Using the right methods when you clean your house pays dividends in longer life for your home furnishings, saves your time and energy, too. On January 31, consumer reporters on CONSUMER TIME will give you valuable hints on the best ways to clean walls, floors, windows and furnishings. They'll tell you, too, about new ways to use inexpensive dried foods in tasty, nutritious dishes that your family will enjoy.

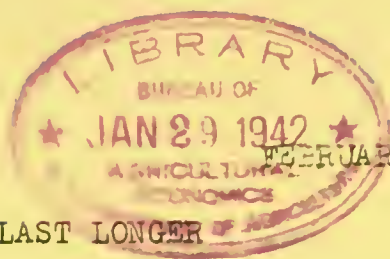
Donald E. Montgomery, Consumers' Counsel of the Department of Agriculture will be on the air on the same program with news of importance to all consumers.

CONSUMER TIME is on the air from Washington every Saturday at 12:15 p.m. Eastern Standard Time, over the Red Network of the National Broadcasting Company. Produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented by Defense and non-Defense agencies of the United States Government working for the consumer, it's a regular weekly program featuring information for consumers. Listen every Saturday at 12:15 p.m. Eastern Standard Time.

● CONSUMER NOTES

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VOLUME IV, NUMBER 36



FEBRUARY 2, 1942

MAKE YOUR VACUUM CLEANER LAST LONGER

Here are some suggestions on how to care for and use your vacuum cleaner more effectively, gathered by CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture:

1. Pick up sharp bits of glass, pins, or tacks which may damage your cleaner before you run it over the rug.
2. Empty the dirt bag at least once a week. Keep brush free of thread and hairs.
3. Keep the cord out of the path of the cleaner. Running the cleaner over the cord will injure the insulation.
4. Follow the manufacturer's instructions about oiling your cleaner. Some have hermetically sealed motors you never oil; others need regular oiling.
5. For effective cleaning, be sure the nozzle is adjusted at the proper height above the rug. Manufacturer's directions will tell you how. If you have a rotary-brush type cleaner, adjust it so that the bristle tips touch the rug, for maximum cleaning efficiency.
6. Look into the possibilities of sharing your vacuum with your neighbors to get the widest possible service from the cleaners we now have.

THE DIFFERENCE BETWEEN CALORIES AND VITAMINS

"Vitamins" and "calories" both refer to food values, but are you sure what each term means? The Consumers' Counsel Division brings you these definitions from Bureau of Home Economics experts in the Department of Agriculture.

Vitamins are extremely potent chemical compounds essential to health and growth, occurring in minute quantities in natural foods. Scientists working with foods have discovered many different vitamins, each of which is important to the body. Some foods contain noticeable amounts of only one vitamin; others are rich in several. You should eat sufficient amounts of all vitamin-rich foods to get the vitamins you need.

On the other hand, calories are units of measurement of the fuel or energy value of foods. "High calorie" foods are foods that the body uses as fuel to give energy for muscular work. Starches, sweets, and fats are "high calorie" foods.

Unless you're trying to reduce and therefore avoiding the high calorie foods that make fat when you're

not active enough to use up all the energy they furnish, you don't have to bother much about calories, nutritionists say. If you get the right amount of milk, eggs, green leafy vegetables and yellow fleshed fruits and vegetables to get the vitamins you need for health, you'll get enough calories for ordinary activities, too.

CONSUMER TIME

Would you like to know how to save soap at home and how to conserve fats that might otherwise go to waste in your kitchen? Listen in on CONSUMER TIME, Saturday, February 14, at 12:15 p.m. Eastern Standard Time. Consumer reporters will give you some suggestions then. They'll also tell you what discarded metals around your home you should salvage for use in the war industries, what metals can't be reclaimed.

CONSUMER TIME, produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented by Defense and non-Defense agencies of the United States Government working for the consumer, is a regular weekly broadcast of information useful to consumers everywhere. You can hear it every Saturday at 12:15 p.m., Eastern Standard Time over the Red Network of the National Broadcasting Company.

VOLUME IV, NUMBER 37

★ FEB 3 1942 ★

FEBRUARY 9, 1942

TAKE CARE OF YOUR REFRIGERATOR

The electric or gas refrigerator that's doing duty in your kitchen today may have to last you through the war, since many manufacturers are turning their factories to war production. Here are some rules you can observe to keep yours in good condition as long as possible, gathered by CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture:

1. Wipe up all spilled foods in the cabinet immediately. Acid foods, if not removed, are apt to destroy the glaze of the porcelain enamel surface.
2. Use slightly warm soda water to wash the inside of your refrigerator. Don't fail to wash both the inside and the outside of the freezing unit. The best time to do it is when you're defrosting the refrigerator.
3. Wash the outside of the refrigerator with mild soap and water or use a cleaning agent that isn't abrasive.
4. If you have rubber dividers in your ice trays, wash them in lukewarm water, never scald them.
5. Keep the coils or fins of the refrigerating mechanism in the motor compartment clean too. You can use either a stiff brush or the hand attachment of your vacuum cleaner.
6. Defrost the cooling unit before the ice on it is $\frac{1}{2}$ inch thick.
7. The motor of an electric refrigerator should do its job operating about one-third of the time, under average temperature conditions. If it runs more than this, except in very hot weather, have a service man check it. It may need only minor repairs.
8. Be sure the rubber gasket around the door of the cabinet fits tightly. An easy way to test this is to close a new dollar bill in the door. If you can pull it out easily when the door is shut, there is too much leakage around the door edges; the door may need adjusting, or the gasket may have to be replaced.
9. Follow the manufacturer's directions for oiling the motor.
10. Don't use a sharp instrument to remove ice trays. You may puncture the refrigerating coil or the tray.

KEEP CARPET BEETLES OUT OF RUGS AND UPHOLSTERED FURNITURE

Carpet beetles can be even more destructive of rugs, upholstered furniture and woollens than moths, so when you do your spring cleaning, keep an eagle eye out for

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them. If you find they have been busy, here are some measures you can take to get rid of them, says CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture.

"Sweep and vacuum both sides of rugs and carpets. If you have to store a rug, see that it's well covered with naphthalene or paradichlorobenzene, roll it tightly and seal it in unbroken paper.

"Spraying cracks of floors and baseboards with kerosene-pyrethrum solution will help rid your house of the insects, but because the spray must actually hit the insect or larvae to kill it, spraying must be done thoroughly and persistently. If the beetles are really doing serious damage, a thorough fumigation of the whole house by a professional exterminator is the best remedy.

"A pound of naphthalene or paradichlorobenzene for every 100 cubic feet of closet space will keep the insects out of the closets in which winter woollens are stored, provided the closet is kept closed and is tightly sealed. A pound sprinkled in a tightly closed trunk or chest will also do the trick."

CONSUMER TIME

You need to know how to care for your woollens so they'll give you longer service, now that the Army and Navy require more and more of our new wool supplies for uniforms and blankets. On CONSUMER TIME, on Saturday, February 21, at 12:15 p.m. Eastern Standard Time, consumer reporters will give you valuable suggestions for their better care and longer life. On the same program, you'll hear timely information about what to look for when you buy flashlights and batteries for use in possible blackouts.

Produced by the Consumers' Counsel Division of the Department of Agriculture and presented by Defense and non-Defense agencies of the United States Government working for consumers, CONSUMER TIME is a regular weekly program of information for consumers. Listen in for news and suggestions that will help you to make the things you have give you better service, the money you spend buy more. CONSUMER TIME is heard over the stations of the Red Network of the National Broadcasting Company every Saturday at 12:15 p.m. Eastern Standard Time.

● CONSUMER NOTES

CLIP SHEET ISSUED WEEKLY BY CONSUMERS' COUNSEL DIVISION, A.A.A. . . . WASHINGTON, D.C.

VOLUME IV, NUMBER 38

FEBRUARY 16, 1942

SAVE COOKING HEAT

Give yourself a black mark each time you waste fuel in the kitchen. It's needed in war. Some of the rules to follow to save cooking heat are listed by CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture.

1. If you have a gas range, see that all the burners are properly adjusted to burn with a clear blue flame at the right height. A yellow flame means you're wasting fuel. The gas company will adjust them on request.

2. With either an electric or gas range, always start your cooking as quickly as possible by turning the heating unit or burner on high. Then when the food begins to cook, reduce the heat to the point that will maintain a cooking temperature. Remember that gently boiling water is just as hot as water that boils vigorously, and don't waste fuel by boiling water at maximum heat.

3. Turn the heat off before, not after, you remove your pots and pans. On an electric range, you can do this considerably before the cooking is done, and finish the cooking on the heat stored in the unit. You'll have to experiment to learn just how to do it.

4. Use the standard size unit on your electric range as often as you can to save electricity. And don't use the giant burner on your gas range when the simmer burner will do the job.

5. Don't heat a whole teakettle of water when you need only two cups.

6. Heat water in the utensil in which it is to be used to save energy. Always cover the container in which water is heated.

7. Cook all vegetables in the smallest possible quantity of water, just enough to keep them from sticking. It saves vitamins and minerals as well as fuel.

8. Use flat-bottom pans that are the same size, or slightly larger than the heating unit. Pans that are too small waste heat.

9. Don't scrub the bottoms of your pans until they shine. A dull surface will absorb more heat than a bright shiny one.

10. Be sure the covers of your pans fit tightly, to save heat.

11. Pre-heating the oven for short baking jobs, like biscuits and muffins is expensive. When you use the oven, plan to do as many baking and oven-cooking operations as possible.

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12. Have food ready when the oven is at the right temperature.

13. Don't waste heat by looking too often at the food in the oven. Use a time and temperature chart, then don't peek any more than you have to.

14. Don't use the oven to heat the kitchen unless it's absolutely necessary.

15. If you cook with electricity and live where war industries make big power demands, plan to do as much of your cooking as you can before five o'clock, when lights going on in homes, factories, and offices cause peak loads.

KEEP YOUR SEWING MACHINE CLEAN

Check up on your sewing machine periodically, It needs regular cleaning and oiling to keep it working efficiently, advises CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the Department of Agriculture.

To clean a sewing machine, use a brush and kerosene, except on the motor. Brush dirt and hardened grease and oil from all the moving parts and see that they are free to move and turn easily. After cleaning, dry the machine as well as you can with a lintless cloth and then allow it to stand in a warm dry place until any remaining kerosene has evaporated. Oil the machine as directed in the instruction book that came with it and allow the machine to stand overnight before using it.

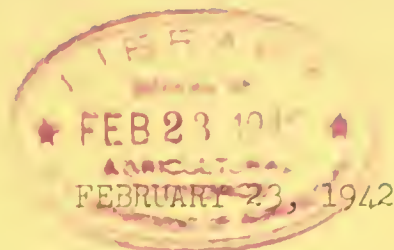
Never clean the electric motor with kerosene. Use only a dry, dustless cloth to wipe it off, and follow the manufacturer's directions about the quality of oil to use in it.

CONSUMER TIME

You may have to cut down the amount of sugar you've been accustomed to eating when sugar rationing begins, but there are other sweetenings you can use to stretch out your sugar allowance, and satisfy that sweet tooth. Listen in on CONSUMER TIME, Saturday, February 28, at 12:15 p.m. Eastern Time, if you want to know what they are and how to use them in recipes that call for sugar. Consumer reporters on the same program will give you valuable suggestions on how to cut your cleaning bills by removing stains from clothing or other fabrics yourself.

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VOLUME IV, NUMBER 39



ENAMELWARE FOR HIGH TEMPERATURE COOKING

Now that aluminum cooking utensils are disappearing from the market consumers want to know whether enamelware can be used for cooking that requires high heat. Recent studies of the metals used to make cooking utensils at the Nebraska Experiment Station, show that it can, reports the Consumers' Counsel Division of the U. S. Department of Agriculture.

Enamelware will stand up about as long as aluminum if it has reasonably careful handling, gets no hard knocks that will cause chips, the studies revealed. Enamelware does check in time and tiny cracks appear in the surface, but these cause no harm as long as the enamel doesn't flake off.

WHAT BUTTER "SCORE" MEANS

"When the butter you buy has a certificate in the package that says 'U. S. 93 Score' or 'U. S. 92 Score' that means that the butter has been graded by official graders of the U. S. Department of Agriculture and found to meet certain standards," says CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture.

"In determining the quality of butter the factors of flavor, body color, and salt are considered by the graders.

"Highest grade is U. S. 93 score. To grade that high, butter must have a 'fine pleasing flavor.' Butter with 'pleasing' flavor rates U. S. 92 score, while U. S. 91 score goes to butter with a 'fairly pleasing' flavor.

"Deductions are made from these basic ratings for defects in color, body, or salt. The lowest score given is 85, for butter with a pronouncedly obnoxious weed, onion or garlic flavor. Butter with this flavor, plus other defects, falls below 85 and isn't given a grade.

"When the butter score is 92 or 93, the Agricultural Marketing Service of the Department grants the manufacturer the privilege of using certificate of quality which they may enclose in the package.

"Butter scoring from 88 to 93 is good for table use. Butter scoring from 85 to 88 is better suited for cooking purposes."

TESTS FAVOR COTTON KNITTED UNDERWEAR FOR CHILDREN

"Which wears best, cotton or rayon, for children's knitted underwear? Bureau of Home Economics tests show that cotton is longer wearing," says the Consumers' Counsel Division of the Department of Agriculture.

"Little boys' union suits of cotton, tested, stood the hard wear they give them better than rayon ones. Girls' vests got less strain, but those made of rayon lengthened in the wash and eventually needed more mending than cotton vests. The cottons showed up better in the laundering tests, too; they all stood more trips to the wash tub than rayons.

"On the average, it takes almost four cotton union suits or 6 rayon suits a year to keep a little boy in underwear," the Bureau experts found, while a little girl can get along with 2 cotton or 3 rayon knitted vests a year."

CONSUMER TIME

Consumers in war time need more than ever to know how to buy intelligently, and how to make what they buy and own give them the greatest possible service. For making every penny count, cutting out every waste is part of the contribution that every American must make to win the war. To help you do your share, consumer reporters on CONSUMER TIME, each Saturday at 12:15 p.m. Eastern War Time, will be on the job with up-to-the minute information and suggestions for solving these buying and living problems. Listen to CONSUMER TIME, Saturdays, 12:15 p.m. EWT, National Broadcasting Company.

VOLUME IV, NUMBER 40

★ FEB 23
MARCH 2, 1942

TAKE CARE OF YOUR MATTRESS

If you want your mattresses to give you good service, wear as long as possible, give it care. That is the advice of CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture. Here are five rules to observe:

1. Protect the mattress from tearing and from dust by a muslin mattress cover, and by placing a mattress pad between the spring and mattress.
2. Turn mattresses, both lengthwise and crosswise, at least once a week.
3. Air mattresses daily and sun them frequently.
4. Dust with a vacuum cleaner or a stiff brush once a week.
5. Don't sit on the edge of the mattress.

HOW TO TAKE THE SHINE OUT OF YOUR SKIRT OR TROUSERS

Wool trousers and skirts that shine may still have plenty of good wear left in them that you can't afford to waste these days. Textile experts in the U. S. Department of Agriculture, says the Consumers' Counsel Division, say there's nothing you can do to take the shine out permanently but here is what you can do to reduce it temporarily.

Sponge the material right side up on an ironing board with a solution of vinegar and water--2 tablespoons of vinegar to a quart of water. You can substitute 1 tablespoon of ammonia to a quart of water for the vinegar solution, if you prefer.

Cover the shiny part with a dry wool cloth. Then put over it a heavy pressing cloth soaked in the vinegar and water solution and wrung out as dry as possible. Iron with a fairly hot iron, letting plenty of steam saturate the material. The idea is to bring up the nap of the wool a little so it won't shine.

SEND WASTE TO WAR

The discarded metal gadgets in your attic, that old pair of rubbers, your cast-off clothes and worn-out towels, newspapers, and boxes, and wrapping paper, all must go to war this spring to furnish the sinews for our war machines. Make your contribution to your local Salvage-for-Victory campaign, urges CONSUMERS' GUIDE, publication of the Consumers' Counsel Division, U. S. Department of Agriculture, by looking around your

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house and grounds, gathering up the metals, rubber, paper, and rags you no longer use. Then this is what you should do with them:

Flatten out all cartons and boxes and keep them dry and clean. Pile newspapers separately.

Keep rags, metals, rubber, separately in cartons or bags if possible.

When you have a 5-foot pile of newspapers, call for a pick-up truck. Have small scrap of other kinds collected at the same time.

If you want to sell your scrap, look in the classified directory under "Junk" for the names of dealers.

If you want to donate your scrap, call a charity that helps make its living by collecting and selling scrap.

If you have some question about useful scrap that you want answered, call your local Salvage Committee. The telephone number should be listed in your local paper. These committees are organized by the Office of Civilian Defense. Your Salvage Committee can find out from charity organizations whether junk dealers are offering you fair prices.

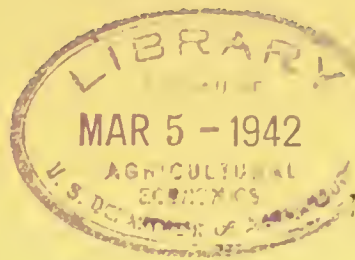
Rural Salvage Campaigns can get help from the U. S. Department of Agriculture Defense Board member who sits on your State Salvage Committee.

ON THE AIR

Buy intelligently, use what you have with care to get the most service from it. These are consumer musts in war time. Listen in on CONSUMER TIME, every Saturday at 12:15 p.m., Eastern War Time, for timely information and suggestions that will help you do your part on the consumer front.

CONSUMER TIME, produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented in cooperation with other agencies of the United States Government working for consumers, is a regular weekly program of consumer news. It is broadcast over the National Broadcasting Company stations each Saturday at 12:15 p.m., Eastern War Time.

VOLUME IV, NUMBER 41



MARCH 9, 1942

WHAT DO YOU KNOW ABOUT MILK?

Knowing the answers to these questions won't put more milk in your market basket, but they may start you to doing more thinking about the milk you need, says CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the Department of Agriculture. See how many you can answer.

1. Certified milk is:
 - (a) Perfectly pasteurized milk;
 - (b) Milk from Guernsey cows;
 - (c) Milk which measures up to certain sanitary standards.
2. Average milk contains about 1, 4, 7, 10 percent butterfat. (Check one)
3. The minerals for which milk is valued in the diet are: Copper, iron, calcium, phosphorus, iodine. (Check one)
4. It takes __ quarts of average-rich milk to make a pound of butter.
5. Buttermilk, cottage cheese, and many chocolate drinks are made from the same kind of milk. What kind is that?

(Correct answers on page 2.)

GOOD CARE FOR YOUR WASHING MACHINE

Since the washing machine industry is on the list for conversion to war production, you'll have to give your machine extra care to get the most in service from it.

Here are some tips to help you, from Bureau of Home Economics experts, published by CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the Department of Agriculture:

1. Too large a washing load overtaxes the motor; too long a washing period wastes energy. Follow the manufacturer's directions for the size of load and the most efficient washing period.
2. Keep the washer clean. Rinse carefully after each use. Dry the tub if it's metal. Keep a little clean water in a wooden tub between usings.
3. Always release the pressure on the rolls of the wringer when you've finished using it. Wipe the rolls with a damp cloth after each use. If they're stained, wash them off with kerosene, then with soapy water immediately; rinse and dry. To avoid damage to the rolls, be sure you don't stall or strain the rolls by putting too much clothing through them at one time; fold buttons and buckles to the inside of clothes before they go through the wringer rolls.

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4. Follow the manufacturer's directions for oiling the motor, gears or any other parts. Be careful not to use too much oil.
5. Don't start the motor with washer or wringer in gear.

EGG SHELL COLOR MEANS NOTHING AS TO QUALITY

If eggs of one color shell sell for less in your city than those of another, don't let prejudice keep you from buying the cheaper kind, advises the Consumers' Counsel Division of the U. S. Department of Agriculture.

Color of the shell tells you nothing about the freshness or quality of the egg. It tells you nothing about the color of the yolk inside, either. White and brown shelled eggs can have light or dark yolks. It's true that when you get a golden yolk, you can be sure the egg is rich in Vitamin A and probably Vitamin D. But light colored yolks may be just as rich, or richer, though you can't be as certain about it.

ON THE AIR

Wise buying is a wartime must for everyone. Intelligent care of the things you own, to make them last, is another must. Consumer reporters on CONSUMER TIME, each Saturday at 12:15 p.m. Eastern War Time, bring you up-to-the-minute information to help you do both jobs efficiently. Listen in for valuable consumer news each week.

Broadcast by the National Broadcasting Company every Saturday, CONSUMER TIME is produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented in cooperation with Defense and non-Defense agencies of the United States Government working for the consumer.

TO THE EDITOR: Here are the answers to the milk questions.

1. Certified milk is milk which measures up to sanitary standards that have been specified by the American Association of Medical Milk Commissions. It is milk that has been produced and handled under the most rigid sanitary conditions.
2. Average milk contains about 4 percent butterfat.
3. Calcium, necessary for good bones and teeth, and phosphorus, an important element of all living tissue--muscles, nerves, and cells, as well as teeth and bones--are minerals for which milk is valued.
4. It takes about 10½ quarts of average-rich milk to make a pound of butter.
5. Buttermilk, cottage cheese, and many chocolate drinks are made from skim milk.

MILK SAVINGS FOR CONSUMERS

To conserve tires, home delivery of milk in many cities has been or soon may be curtailed. Consumers are being asked, for instance, to get along with milk deliveries every other day. Donald E. Montgomery, Consumers' Counsel, of the U. S. Department of Agriculture, wants to know whether the savings to the milk companies are being passed on to milk consumers.

At his request, Paul V. Betters, Executive Director of the United States Conference of Mayors, has asked officials in 33 cities to report whether the price of milk in their cities is being reduced along with the reduction of service.

"If truck drivers are sacrificing employment, and consumers are sacrificing service, the milk companies are saving money," Mr. Montgomery points out. "Our war program requires every possible economy in getting milk to consumers, but if they make the economies possible, they should get the benefit of them."

Mr. Betters' letter of inquiry will go to local officials in these cities: Montgomery, Alabama; Long Beach, California; Hartford, Connecticut; Miami, Florida; Atlanta, Augusta, Macon, and Savannah, Georgia; Quincy, Illinois; Boston, New Bedford, Springfield, and Worcester, Massachusetts; Detroit and Lansing, Michigan; Kansas City, Missouri; Newark, New Jersey; Niagara Falls, Schenectady, and Troy, New York; Cincinnati, Cleveland, Columbus, Lima, Massillon, Mount Vernon, Springfield and Youngstown, Ohio; Knoxville and Memphis, Tennessee; Tacoma and Yakima, Washington; and Milwaukee, Wisconsin.

SAVE WOOL FROM MOTHS

It's doubly important this spring to pack your woolens away so that moths won't damage them. Wool is fast becoming a scarce material because of the Army and Navy needs for blankets and uniforms, and it's harder to get extra supplies from abroad.

To protect your woolens from moths, follow these simple rules from experts in the Department of Agriculture's Bureau of Entomology and Plant Quarantine, suggests "Consumers' Guide," publication of the Consumers' Counsel Division of the Department:

1. Be sure before you put them away that there are no moths in your woolens. Clean them thoroughly.
2. Pack thoroughly clean wool fabrics in boxes or paper bags, sealed tightly with gummed paper to protect them against moths. For extra protection, sprinkle flake naphthalene or paradichlorobenzene between folds of the material before you seal the packages. You can use chests or trunks to store woolens, too, provided

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seal all the openings tight.

3. Most cedar-lined house closets and cedarized bags are no protection against moths unless all the openings are sealed tight and articles placed in them are entirely free of moths. These containers do not kill moths. Nor do gadgets hung in open-and-shut closets. It's sealing the moth-free woollens up tightly to keep any new eggs and larvae out that does the trick.

TRY DRIED FRUITS AND VEGETABLES FOR LOW COST MEALS

Smart housewives will become better acquainted with dried beans and peas, dried apples, apricots, pears, peaches, now that limited supplies of tin plate are pushing some of these foods out of cans. Nutritionists in the Bureau of Home Economics of the U. S. Department of Agriculture say that among vegetables, dried beans and peas come closest to meat, eggs, milk and cheese as body builders, reports the Consumers' Counsel Division of the Department. In addition, these foods are a source of iron and Vitamin B₁. Dried fruits supply sugar for energy and vitamins and minerals for health. Both add flavor and variety to low cost meals.

You can keep dried foods a long time in a cool dark place, if you cover them tightly to keep out dust and bugs.

Try dried fruits as a sauce, serve them with cereals, scallop them with meat or vegetables. Mix them with batter or dough for bread, muffins, cake or cookies. Don't soak them too long, and cook them slowly to get best results.

Dried beans and peas should be soaked 5 or 6 hours, or overnight. Simmer over low heat, season them with something salt or sour, or something bright and spicy, since by themselves they're mild in flavor.

ON THE AIR

Supplies and prices of the things consumers need are being affected every day by the changing war situation. More than ever consumers need help with their buying. If you want up-to-the-minute news on consumers' problems, listen in on CONSUMER TIME each Saturday at 12:15 p.m. EDT over the National Broadcasting Company network. You'll find it easier to do your part as a good consumer if you do.

CONSUMER TIME is a regular weekly program of information and news for consumers. Produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented in cooperation with agencies of the United States Government working for consumers, the program is on the air every Saturday at 12:15 p.m. EDT, on the National Broadcasting Company's network.

CONSUMER NOTES
A Clip-sheet Issued Weekly by the
Consumers' Counsel Division
Agricultural Marketing Administration
U. S. Department of Agriculture
Washington, D. C.

MAR 23 1942

VOLUME IV, NUMBER 43

MARCH 23, 1942

A DOZEN DON'TS FOR GARDENERS

Are you planning to plant a "Victory Garden" this spring to supply part of your family's vegetable needs? If you are, do it with sense, for this year we have no time, or seeds, or tools to waste on careless gardening. To help you get as big a crop as possible from the garden you plant, "Consumers' Guide," publication of the Consumers' Counsel Division of the U. S. Department of Agriculture, lists these "Don'ts for Gardeners."

1. Don't start what you can't finish. Count the work involved before you plant; an abandoned garden is a waste of seed, fertilizer, tools, labor.
2. Don't waste good seed on bad soil. City lots where soil is mostly cinders and rubbish won't grow good gardens. Places where weeds flourish are promising garden spots.
3. Don't work ground too soon. When a piece of earth will crumble apart as you hold or press it between your fingers, the soil is dry enough to cultivate.
4. Don't run rows up and down a hillside. Rain will wash off seed and top soil if you do.
5. Don't use too much seed. Crops will come up too close together, need a lot of thinning, and you will have wasted good seed.
6. Don't plant too much of one thing. A variety of things is better than too much beans or tomatoes.
7. Don't let the pole beans black out the beets. All growing things need sun, so plant tall crops to the north, short ones to the south.
8. Don't wield too heavy a hoe. Shallow cultivation is the rule for vegetable gardens for vegetable roots grow near the surface, are easily injured by careless hoeing.
9. Don't spare the water. Light sprinkling brings roots up to the surface, thorough soaking pushes them down where they belong. Soak only when the ground is dry.
10. Don't let the weed crop win. Weeds will crowd out vegetables if you don't keep them down with constant cultivation.
11. Don't let the bugs beat you. Be ready to spray from beginning to end of the garden season with the proper insecticides.
12. Don't let anything go to waste. If your garden yields too much for you to eat or store or preserve for yourself, see that someone else gets the left-overs. Tell your local Civilian Defense office about your surpluses.

HOW TO KEEP COD-LIVER OIL

Keep cod-liver oil in a cool, dry, dark place, if you want to preserve its potency, advises "Consumers' Guide," publication of the Consumers' Counsel Division of the Department of Agriculture. Vitamin D in cod-liver oil isn't readily destroyed, but the Vitamin A it contains deteriorates when warmed or exposed to the air or light. That's why most cod-liver oils come in dark-colored bottles, or with opaque wrappings.

The refrigerator is the best place to store either cod-liver oil or capsules and tablets with Vitamin A content. And don't leave the cod-liver oil bottle open any longer than necessary. It should be kept tightly closed whenever it is not being used.

BAIT TO SNARE THE SILVERFISH

These slender, wingless household pests live in warm, damp basements, storerooms and attics, destroy paper, book bindings, wallpaper, rayon fabrics and anything that contains starch or sugar. "Consumers' Guide," publication of the Consumers' Counsel Division of the Department of Agriculture, gives a recipe for a bait, suggested by Department of Agriculture experts, that you can make yourself to get rid of this destructive insect:

- $1\frac{1}{2}$ cups of oatmeal, ground to flour
- $\frac{1}{2}$ teaspoon either arsenic or sodium fluoride
- $\frac{1}{2}$ teaspoon granulated sugar
- $\frac{1}{2}$ teaspoon salt

Stir the mixture, then moisten. Dry the bait, pound into small bits and scatter wherever you find the silverfish.

You can use pyrethrum powder, too, to eradicate silverfish. Dust or blow it into the infested area. A third remedy is to spray an infested room with a saturated solution of paradichlorobenzene in carbon tetrachloride. The room sprayed should be tightly closed for 24 hours afterward.

ON THE AIR

Stretching the life of household rubber goods as well as of tires is a consumer must today. If you want to know how to care for your overshoes, galoshes, hot water bag, or raincoat, so they will give longer service, tune in on CONSUMER TIME, Saturday, March 28, at 12:15 p.m. Eastern Day Time. Consumer reporters will tell you about spices, where they come from and how to use them on the same program.

A regular weekly program of news for consumers, CONSUMER Time is produced by the Consumers' Counsel Division of the Department of Agriculture and presented in cooperation with agencies of the United States Government working for the consumer. It's on the air every Saturday at 12:15 p.m. EDT, over the National Broadcasting Company network.

CONSUMER NOTES

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VOLUME IV, NUMBER 44

MARCH 30, 1942

NO FAT FOR WASTING

Most of the fats we eat as foods we produce ourselves, but don't think that you can go ahead and waste them. In war time, everything we have must be made to go as far as it can. That's just as true of home-produced goods as of goods we buy abroad.

Fat saving tricks don't make the headlines, but they can help in war. Here are some suggested by "Consumers' Guide," publication of the Consumers' Counsel Division of the Department of Agriculture:

1. Save and use any fat you trim from roasts, steaks, and chops. They can be melted in a double boiler, strained, and used as cooking fat, or they can be used for flavoring soups or vegetables, or for frying.
2. Save your meat drippings, bacon grease and bacon rinds. They can be used to flavor other foods or clarified to use in cooking.
3. The scraps of butter, lard, or margarine that cling to their wrapping papers make the greasy paper usable for greasing pans.
4. When you open a can of salmon or tuna fish or sardines or any other fish, don't throw the oil away. It's energizing like all food fats, and contains valuable vitamins. Serve it with the fish.
5. Cut down butter waste by cutting pats small enough so that no trace of butter is left on the rim of your plate.
6. Make sure you measure the exact amount of fat or oil called for in a recipe. To measure hard fats accurately and easily takes a little trick. If your recipe calls for $\frac{1}{2}$ cup, for instance, fill your measuring cup $\frac{3}{4}$ full of cold water, then add fat until the cup is filled. Pour the water out and the remaining fat is the exact amount you need.

SAVE ON WRAPPINGS

If everybody cuts the use of paper for grocery bags 50 percent, there will be 300,000 tons of paper freed for other more essential uses in the war, says "Consumers' Guide," publication of the Consumers' Counsel Division of the U. S. Department of Agriculture. See if you can cut in half, or even more, the number of bags you use.

Carry a market basket when you go to shop. Be sure, if you buy one, that it's strong enough, not too heavy, and has a sturdy handle. Or use a large paper sack, the kind

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some self service stores provide. See how many times it can go to market before it must be discarded for a new one.

If you don't like these ideas, try a cotton string bag. It's easier to manage than a basket or a paper bag. Take Johnny's play wagon to market to pack with a week's grocery supplies. (You'll save money, too, if you buy all you need for a week at one time.) If you've started riding a bicycle, fasten a basket to the handlebars. Put your packages in the baby carriage.

Don't ask the grocer to put every article you buy in a separate paper bag, or to use a bag or sheet of paper to wrap a package that came already wrapped by the manufacturer. Only food that is apt to sweat, leak or spoil from touching other foods needs special wrapping.

Every scrap of paper you save by trying some of these economies makes it easier to provide for America's essential home front needs, as well as for those along our battle lines.

HOW TO BREW COFFEE

Here are some ways to improve your coffee making, suggested by "Consumers' Guide," publication of the Consumers' Counsel Division of the U. S. Department of Agriculture:

1. Be sure the coffee pot is immaculately clean. Rinsing the coffee pot isn't enough. But be careful not to leave any trace of soapsuds in the pot either.
2. Measure both the coffee and water carefully. When you've found the combination that gives coffee the strength you like, stick to it.
3. Never boil coffee. Boiling makes it bitter and less fragrant, for it drives off the aroma and spoils the flavor. So-called "boiled" coffee is really steeped. That is, the boiling water is poured over the coffee and kept hot, but not boiling, until it's the strength you want.

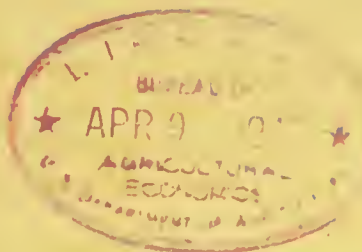
Best coffee is made by the drip method, experts say. To make drip coffee pour water that has been heated to the boiling point over finely ground coffee and allow it to drip through. It takes less coffee, too, to make good coffee by this method.

ON THE AIR

Do you want a Consumer Information Center in your town to help you and your neighbors solve the buying problems wartime brings? Consumer reporters will tell you how to organize one on CONSUMER TIME, Saturday, April 4, at 12:15 p.m. Eastern War Time. Tune in to find out what such a center could do in your community to help you buy and use goods wisely.

CONSUMER TIME is a regular weekly program of consumer information, produced by the Consumers' Counsel Division of the Department of Agriculture and presented in cooperation with agencies of the United States Government working for consumers. It's on the air every Saturday at 12:15 p.m. EDT, over the network of the National Broadcasting Company.

CONSUMER NOTES



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VOLUME IV, NUMBER 45

APRIL 13, 1942

SUGAR SAVERS

Here are some suggestions from "Consumers' Guide," publication of Consumers' Counsel Division of the U. S. Department of Agriculture that will help you sweeten your days of sugar rationing.

"Dried fruits contain plenty of natural sugars. Dried apricots and dried peaches make good snacks just as they come; cooked, they make desserts that don't need much sugar.

"When you stew fruits, add the sugar toward the end of the cooking period. It takes less to sweeten them that way. Adding a pinch of salt, too, will help bring out the sweet taste.

"Serve salads with canned or fresh fruits as desserts instead of cakes, pies, or puddings.

"Fruit juices, like grape, prune, orange, and grapefruit, can take the place of soft drinks you'll do without.

"Make your gelatin desserts with fruit juices for sweetening.

"Above all, don't waste sugar by putting too much in your coffee cup, leaving some undissolved in the bottom. Try using less on your cereal, too. You may find you like it just as well."

HOW DO YOU CHOOSE FATS?

Some fats do better jobs than others, so choose the ones you buy according to the use you want to make of them, suggests "Consumers' Guide," publication of the Consumers' Counsel Division of the U. S. Department of Agriculture. Here is a table that tells you best uses for different kinds of fat:

Kinds of Fat	:Bread : :Spread:	:Pan : : Fry :	:Deep : : fry :	: Short- : : ening :	:Flavor- : : ing :	: Salad : : Oil :
Butter	x	x		x	x	
Lard		x	x	x		
Margarine	x	x		x	x	
Hydrogenated veg. fat		x	x	x		
Peanut oil		x	x			x
Soybean oil		x	x			x
Bacon & fatback		x			x	
Fowl fat	x	x		x	x	
Meat fat		x			x	

NEW LABELS FOR SHEETS AND PILLOWCASES

Buying muslin sheets and pillowcases should be simpler from now on, because when the Office of Price Administration recently set minimum prices that manufacturers could charge for bed linens, it set them on a basis of 4 types or grades of sheets, with minimum standards for each type, reports "Consumers' Guide," publication of the Consumers' Counsel Division of the U. S. Department of Agriculture.

Now each sheet or pillowcase sold by a manufacturer must bear a label which tells the size and type of sheet or case and states whether or not it's a second or substandard. Retailers don't have to keep the labels on the sheets when they offer them for sale, but smart consumers will ask retailers to show them, and will learn what each type means. Here are the minimum standards for the 4 types of sheets, pillowcases, and sheeting:

Type	Threads per sq. in.*	Ounces per sq. yard	Breaking Strength†	Maximum sizing allowed
180	180	3.6	60	4%
140	140	4.6	70	4%
128	128	4.0	55	6%
112	112	3.7	45	10%

On all types: Selvages must be tape. Plain hems on sheets should total 4 inches; on cases, 3 inches. Stitching should be 14 stitches per inch.

*This is the total number of threads lengthwise and crosswise; it is best when the number is equal in each direction.

†This must be equal, lengthwise and crosswise.

ON THE AIR

What do price orders, priorities, freezing of supplies, mean to you as a consumer? What can you do to get along without goods which are needed for the war effort? How can you make what you have last as long as possible? When you buy food and clothing, do you always get the most for your money? If you need help with these and other problems of wartime living, tune in on NBC's CONSUMER TIME, Saturdays, at 12:15 p.m. Eastern War Time. You'll hear authentic news and advice from your Government on rationing, supplies, conservation, buying.

CONSUMER TIME is produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented in cooperation with United States Government agencies working for the consumer. It's on the air every Saturday at 12:15 p.m. EWT, over stations of the National Broadcasting Company.

CONSUMER NOTES

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★ APR 24 1942 ★

VOLUME IV, NUMBER 47

APRIL 27, 1942

WAR ORDERS CHANGE CONSUMER HABITS

Recent War Production Board and Office of Price Administration orders set top prices on more things you buy, cut off production of more things you use, reports the Consumers' Counsel Division of the U. S. Department of Agriculture.

Here are some that will affect your family's living habits and your pocketbook:

Stores that sell radios, phonographs, washing and ironing machines, household cooking and heating stoves and ranges must post--where you can see them--the top prices that are permitted to be charged for these articles. In every case, the top prices must not be more than the prices charged on March 19. So if you must buy any of these goods, be sure to look for the list of top prices. If you don't see it in the store, ask the manager to show it to you.

The Government has set top prices that stores and salesmen selling vacuum cleaners and refrigerators may charge. Stores that sell these products must post the top prices; traveling salesmen must see that the top prices are on the labels attached to the goods. Be sure you know what these prices are before you buy.

To prevent runaway prices on existing supplies of 44 household electrical appliances, like toasters, fans, electric razors, whose production stops on May 31, another Office of Price Administration order set the top price retailers could charge for those they had in stock. That's the price they asked on March 30. But it's up to consumers to check these prices--they don't have to be posted.

No more oil burners and coal stokers for home use may be made after May 31. Homeowners on the East Coast and in Washington and Oregon, who had converted coal furnaces to oil burners, are urged to dig out their old coal grates and go back to using coal for heating.

Golf club manufacture is stopped. Sales of plumbing and heating equipment and accessories costing over \$5.00 have also been stopped to conserve existing supplies for essential building. Homeowners who take down their stove pipes at the end of the heating season are warned not to throw them away this year. Clean them and store them carefully for next winter.

The Salvage for Victory committees have renewed their drive to get in more old rubber. Householders are being asked to hunt

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out every possible pound whether in old tires and inner tubes, hot water bottles, bath mats, rain coats, or any other form. But be sure that you can't make them usable yourself, before you give them away.

TIME SAVERS IN HOUSEWORK

Time, as well as materials, counts in war. Every shortcut you can use to save time in housework gives you just that much more you can give to war work. Here are some time saving suggestions from rural electrification experts of the U. S. Department of Agriculture, reports the Consumers' Counsel Division of the Department.

To save time with your ironing, keep like pieces together when you hang them on the line and when you dampen them before ironing. Then arrange the clothes so that you first iron all rayon and silk fabrics that need only a warm iron, then the cottons that take a fairly hot iron, and last the linens. That way all fabrics requiring the same amount of heat are ironed together. And did you know that to dampen clothes for ironing, it is quicker to use warm water than cold, because it spreads through the fabric faster.

Don't iron things that can go without ironing, like bath towels, dish cloths, even sheets and pillowcases.

You can clean faster, too, by following a systematic routine with your vacuum cleaner. Frequent cleaning saves time and saves your floors, rugs and furniture too.

Your refrigerator can save your time if you use it right. When you mix dough for cookies, rolls, pie, even some kinds of cake, make two or three times your recipe. Keep the rest in your refrigerator to use as you need it. Be sure to wrap it in wax paper or cover it tightly to keep it from drying out.

Wash and prepare fresh vegetables for cooking before you put them away in the refrigerator. Fixed ready for cooking, they will keep crisp and fresh in a jar with a tight lid or in wax paper.

ON THE AIR

Tune in on CONSUMER TIME every Saturday at 12:15 p.m. Eastern War Time. It's the program that gives you authentic advice and information from your Government on how to meet wartime buying and consumer problems. You need more than ever today to know how to make every penny count when you buy.

Produced by the Consumers' Counsel Division of the U. S. Department of Agriculture and presented in cooperation with other agencies of the United States Government working for the consumer. CONSUMER TIME is carried on stations of the National Broadcasting Company. Remember, every Saturday at 12:15 p.m. EWT, on NBC.

C O N S U M E R N O T E S

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VOLUME IV, NUMBER 48

WAR ORDERS ON GOODS CONSUMERS BUY AND USE

Welcome news for home canners is the announcement that 5 pounds of sugar will be allowed each person holding a sugar ration book, for canning fresh fruits and vegetables for home use, the Consumers' Counsel Division of the U. S. Department of Agriculture reports.

That means that if you have 5 in your family, you can get 25 pounds of sugar to put up the foods you grow in your Victory Garden. But if you live on the East Coast north of Virginia, you can have only one pound per person during May and June, because of local sugar shortages. Later in the summer more should be available for home canners in this area.

Save your old zippers to use again, warns the Consumer Division of OPA. To conserve copper, steel, and zinc, a recent WPB order reduced the amounts of metal zipper makers could use, banished neck-to-hem zippers, zippers on footwear, pocketbooks, corsets, furniture covers, gloves, and a long list of other products. There will be enough slide fasteners for the really useful garments like work jackets, skirts and trousers, though.

It's a good idea to save hooks and eyes and snappers, too, because steel and zinc used in making them will be cut in half this year.

To stretch the limited amount of elastic thread we have on hand, corsets, girdles, and brassieres will have about half as much rubber yarn in them as formerly, according to a WPB order. Cutting down the stretch will double the number of garments that can be made from present yarn supplies, put off for many months the day when you have to do without them, officials estimate.

Begin to plan on sharing your phonograph records with your neighbors, or forming record clubs and libraries, because from now on manufacturers are going to make only 30 percent as many new ones as formerly. That's to save our shellac, that used to come almost entirely from India, for munitions, signal flares and other vital military uses.

Clean up your heating equipment, coat parts that might rust with grease or oil or paint to preserve it against summer deterioration, advises the Consumer Division of OPA. If it needs repairs, do it now. And don't wait till fall to order necessary new parts. They may not be available then.

CONVERTING TO WARTIME HABITS

Sooner or later you'll have to learn many ways to do without goods and services needed for war. Here are some peacetime habits you can change, and some wartime habits you can adopt,

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suggested by CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture. Don't you want to check the peacetime habits you now have, and then check the wartime habits you are going to acquire?

Peacetime habits

You have all the things you buy delivered to your home ()

You buy all the soups you serve in tin cans ()

You have seldom made dishes of dried peas and beans (), desserts of dried fruits ()

You frequently forget to turn off lights when you leave a room or the house (); leave the radio going when you are not listening to programs ()

You like the house warm in winter, keep it around 80 degrees most of the time ()

You have been pretty careless about using fuel when you cook () usually cook only one thing at a time in the oven ()

Wartime habits

You are going to carry home all but the heavy things ()

You are going to make all soups at home (); most of your soups at home (); use dehydrated mixtures for soup ()

You are going to make more main dishes with dried peas and beans () more desserts with dried fruits ()

You are going to start a campaign to turn off lights when no one is using them (); you are going to turn off the radio when you don't pay attention to programs ()

You are going to save fuel and keep the temperature not above 70 degrees in the daytime () or 60 degrees at night ()

You are going to economize on your use of fuel every time you cook (); you are going to save cooking fuel by cooking at one time as much as you can get in the oven ()

ON THE AIR

Do the problems of wartime living and buying confuse you? Do you know the best ways to make the things you own give longer service; what you can use to take the place of many articles that will soon be gone from shop counters because of war shortages? Listen in on CONSUMER TIME, every Saturday at 12:15 p.m., Eastern War Time, over the stations of the National Broadcasting Company, for authentic news and information from your Government on consumer problems in wartime. You'll do a better home front job if you do

CONSUMER TIME is a regular weekly broadcast, produced by the Consumers' Counsel Division of the U.S. Department of Agriculture and presented in cooperation with the United States Government War Agencies working for consumers. Stations of the National Broadcasting Company carry the program every Saturday at 12:15 p.m., EWT.

CONSUMER NOTES

A Clipsheet issued weekly by Consumers' Counsel
Division, Agricultural Marketing Administration,
U. S. Department of Agriculture, Washington, D.C.

VOLUME IV, NUMBER 49

MAY 11, 1942.

THINGS YOU SHOULD KNOW ABOUT THE PRICE CEILINGS

Here are answers to some of the questions you'll be asking about how the price ceilings, ordered by the Government on April 28, 1942 will work. Consumers' Counsel Division of the U. S. Department of Agriculture has rounded them up.

What Price Ceilings Mean

Q. What is a price ceiling?

A. It's the top price that any seller is permitted, by law, to charge you, and that you as a buyer, will have to pay during the war.

Q. Does it mean one price for the same article everywhere, or does each person who is in the business of selling something have his own ceiling price?

A. Every seller has his own ceiling price, the highest price he charged anyone in your "class of purchaser" last March. That means if you were getting a discount, say, as a nurse gets discounts in a drug store, you should continue to get it.

Q. Does a seller have to charge the ceiling price?

A. No. He may charge you anything under the ceiling but he must not charge you one cent more.

Q. Is there one top price for all stockings, say, in one store?

A. No. There is a top price for each type of stocking and each quality.

Q. Then the ceiling price of everything depends on where you buy and what the same seller charged for the same article last March?

A. Yes. That's exactly the idea.

Which Ceiling Prices Will Be Posted?

Q. How will you know what the ceiling prices are?

A. Ceiling prices of "cost-of-living" items will be posted right where you buy, after May 18, 1942. They will be nearby the goods, on the shelf or counter or container or on the wall, or marked right on the goods themselves. After July 1, 1942, you'll see ceiling prices posted for services, too.

Q. What are the cost-of-living items?

A. They are the goods and services, named by OPA, which are most important to people in their daily living.

(OVER)

- Q. What will the signs look like?
A. The mark will say: "Ceiling Price \$-.-" or "Our Ceiling Price \$-.-". It can say anything else the storekeeper wants to say but at least this must be on the sign.
Q. Will there be a ceiling price posted on everything?
A. No, you'll find it only on the cost-of-living items named in the price order.

How Ceiling Prices Will Affect Our Living Standards

- Q. Will this order guarantee every family a better standard of living?
A. Look at it squarely. Now that we are at war, we are not producing the goods that will give everyone a better standard of living. In fact, we're cutting down on everything we can. We're not making many things because we want factories to use materials to make war goods.
It's hard to cut down our standard of living, but it would be a lot worse if we didn't share what we have. That's why we have ceiling prices.

HOW MUCH VITAMIN Z DO YOU LIKE?

Here's a (make-believe) vitamin you don't have to have. You can use as much or as little of it as you like and no food expert will shake a finger at you.

Vitamin Z stands for zest, or flavor, if you will. War is cutting off some of the flavorings you may like, but if you have any ingenuity and an average liking for variety, war is not going to keep you from getting flavorful foods.

Just because supplies of spices may not be as bountiful as in peacetime, don't try to hoard any. Spices lose their zest if kept too long, advises CONSUMERS' GUIDE, publication of Consumers' Counsel Division of the U. S. Department of Agriculture.

Here are some things consumers can do to make present supplies go as far as possible:

Rule 1: Store spices in a cool place, away from the stove and tightly covered. Heat hastens spice deterioration.

Rule 2: Measure carefully, go easy on the shaking. Don't use any more of a flavoring than the recipe calls for.

Rule 3: See if you can't learn to use some domestically-grown herbs, like basil, chives, marjoram, mint sage, parsley, to flavor your foods. If you have a knack for gardening, you might try to grow your own in a kitchen herb garden.

As another way to make your spices go farther, why not organize a spice pool with your neighbors? The cloves, cinnamon, nutmeg, growing weaker year by year on your pantry shelves, could do 2, 3, or maybe 4 times their usual flavor duty if you do.

C O N S U M E R N O T E S

A Clipsheet issued weekly by Consumers' Counsel
Division, Agricultural Marketing Administration,
U. S. Department of Agriculture, Washington, D.C.

VOLUME IV, NUMBER 50

MAY 18, 1942

WAR ORDERS

Manufacture of bath tubs and bird cages, cigarette lighters and waste baskets, door knobs and cash registers, electric razors, and common pins, and of hundreds of other common items made of metal are banned for the duration by recent War Production Board orders. Iron and steel, copper, brass and bronze, can't be spared to make them, and for most of them no substitute metals may be used. Production of articles using copper ceases by June 15; limited production of iron and steel items continues until August, then stops completely.

Lipstick holders and cosmetic containers are on the list, too. So save those you have now to use with refills. Cutting out metal or plastic containers for glamour aids means a yearly saving of 3 to 4 million pounds of plastics, 10,000 tons of steel, 2,250 tons of copper, 550 tons of zinc, officials estimate.

Coffee drinkers, too, will have to cut down, for dealers are now limited to 75 percent of last year's supplies. Ships to bring the bean from Brazil are more urgently needed to carry other products.

To stretch supplies of spices that used to come from the Far East, a 50 percent cut in deliveries to dealers has been imposed for white pepper, allspice, cinnamon, cloves, ginger, nutmeg, and mace. The cut should make present supplies, that normally disappear in 6 to 9 months, last twice that long.

To help keep down the cost of living, the Federal Reserve Board put tighter limits on consumers' borrowing power. Now, say the new credit regulations, you must pay for anything you charge at the store by the 10th day of the second month after you bought it, or the store must refuse you further credit. That means you have from 40 to 70 days to pay, depending on what day of the month you made your purchase. If you buy on instalment any of the long list of articles, named by the Board, you must pay for them within 12 months and you're required to make a down payment of at least one-third of the purchase price. Instalment loans used to buy listed articles must not amount to more than two-thirds of the purchase price. Loans up to \$1,500, that you agree to pay off in a single payment, must not run for more than 90 days if you plan to use the money to buy something on the Board's list. Such loans may not be renewed or extended beyond a year from the day you originally borrowed the money.

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Loans to pay school, hospital, doctor, dentist, or funeral bills may be paid off over a longer period.

All really necessary materials for home canning will be available for housewives this year, says the Consumer Division of the Office of Price Administration. Jar rings, and screw tops for Mason jars had been made before Pearl Harbor to take care of this season. Sufficient tops for jelly glasses, too, are on hand. But take care of those you have for no more are being made. Shortages of pressure cookers and processors can be overcome by neighborhood sharing, or by community canning orders.

MORE "PENNY" MILK

More milk for more school children is one of the objects of the new, simplified requirements for the "penny" milk program, just issued by the Agricultural Marketing Administration, reports the Consumers' Counsel Division of the U. S. Department of Agriculture. The revised program will mean better income for dairy farmers, too, and thereby help dairymen meet wartime production needs.

Under the new rules, any school or sponsoring group, like a woman's club, PTA, or civic organization, can get a "penny" milk program started for its school children by signing an agreement with the Agricultural Marketing Administration. This agreement provides that the school or sponsoring group must pay the dairies which pasteurize, bottle, and deliver the milk to the school, while AMA pays the farmers who supply the milk. It's up to the school or group to decide how to get the money for its share in the plan. They can give the milk to the children free, paying the cost themselves, or they can charge each child a penny a half-pint, but no more, for the milk. The school or local group must take responsibility for making the arrangements with the dairies and for serving the milk in the school.

You can apply to the nearest regional office of the AMA, at Dallas, Milwaukee, San Francisco, or Philadelphia, or direct to the Agricultural Marketing Administration, U. S. Department of Agriculture, Washington, D. C., if you want to take advantage of these new simpler requirements for getting "penny" milk for the children of your schools. They take effect right away for the rest of this school year and the beginning of next.

ON THE AIR

Listen to CONSUMER TIME if you want authentic advice and information from your Government on the new war orders and how they affect your daily living.

CONSUMER TIME is produced by Consumers' Counsel Division, U. S. Department of Agriculture, presented in cooperation with U. S. Government war agencies working for the consumer. It is broadcast on NBC, every Saturday, at 12:15 p.m., EWT.

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C O N S U M E R N O T E S

A Clipsheet issued weekly by Consumers' Counsel
Division, Agricultural Marketing Administration,
U. S. Department of Agriculture, Washington, D.C.

VOLUME IV, NUMBER 51

MAY 25, 1942

PUT IDLE APPLIANCES TO WORK

City consumers can stretch the life of the refrigerators and electric irons and other essential household appliances in their communities if they adopt a plan farmers are using with great success, according to the CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture.

Farmers this year, the CONSUMERS' GUIDE reports, were faced with the problem of raising more food than ever before with less labor and less machinery than were available last year.

They met the challenge with a repair-now program. Every farmer was urged last winter to put all his farm machinery into repair. High school vocation classes were pressed into the repairing. Scrap metal piles were combed for usable parts. Where parts were not available, high school students used junk and an acetylene torch to make them.

Idle farm machinery was put into farm machinery banks which sold or rented the machines to farmers who could use them.

Similar campaigns in cities, says the CONSUMERS' GUIDE, could help keep city consumers supplied with essential household appliances.

A subcommittee of the local scrap metal collection committee of the Office of Civilian Defense might take the lead in doing the job.

The job calls for city-wide inventories of household appliances that are not being used -- old sewing machines, old refrigerators, vacuum cleaners, percolators, unused grates, electric motors, hot water tanks and coils, and electric irons and washing machines. The repair committee would also go over the piles of scrap now being collected to salvage usable parts for radios and bicycles and other useful gadgets.

High school vocational classes could put the appliances into working order and then they could go into a community bank, for sale or loan to families that need them. Skilled workers in factories and labor unions, too, know how to mend and repair these appliances. They might volunteer their skills.

DO YOUR FEET HURT?

Do your feet hurt? asks the CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U. S. Department of Agriculture. Seven out of 10 people, the CONSUMERS' GUIDE reports, have foot trouble of some

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kind, usually due to poorly fitted shoes. You can't get your right size just by asking the clerk for a certain size. Don't buy by the size of your last shoes either, because there is no standard for shoe sizes. Don't guess your size. Have your feet measured each time you buy shoes, and keep trying on shoes until you get a really comfortable pair. Never buy shoes that need alterations. Allow one-half inch beyond the end of your big toe to the end of the shoe inside. The ball of the foot (little toe to the great toe joint) should rest on the widest part of the sole. The shank of the shoe should fit snugly under your arch. The shoe should hug your heel, with no gaping and no slipping when you walk. The fit should be firm at the bottom of the heel as well as at the top.

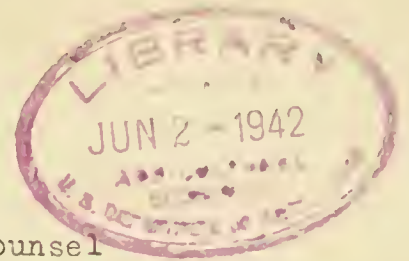
V FOR VIGOR

Do you feel like a flat tire at 4 o'clock? Then maybe what's wrong with you is your lunch box. Maybe you need vitamins. Not the kind you get by buying pills but the kind you get by including raw fruits and vegetables in your lunch. The next time you have your lunch packed be sure to include fresh fruit, maybe bright yellow carrot sticks, a couple of stalks of celery, a tomato, or a chaw of cabbage. And if you like sandwiches, try a combination that includes a fresh raw vegetable, a meat and chopped raw spinach special, or try a raisin, cheese, and carrot spread. If soft drinks are sold where you work, see to it that fresh milk is sold, too, and fruits and vegetables that you can eat out of hand in mid-morning and afternoon.

ON THE AIR

Do you want to know how Government war orders are affecting you? What you, as a consumer, can do to help get on with the war? What you can do to cushion the war's effect on your standard of living? Listen to CONSUMER TIME which is designed to tell you the answers to just these questions. On the air over stations of the National Broadcasting Company every Saturday at 12:15 p.m., Eastern War Time, CONSUMER TIME is produced by the Consumers' Counsel Division of the U. S. Department of Agriculture in co-operation with U. S. Government war agencies.

CONSUMER NOTES



A Clipseet issued weekly by Consumers' Counsel
Division, Agricultural Marketing Administration,
U. S. Department of Agriculture, Washington, D.C.

VOLUME IV, NUMBER 52

JUNE 1, 1942

MORE WAR ORDERS

Good news for home canners. OPA has lifted its 5-pound limitation on sugar for canning. New regulations give home canners the right to obtain one pound of sugar for every 4 quarts of finished canned fruit, and one pound more for each member of the family for making jams and jellies. To get sugar for canning, apply to your local sugar rationing board for a Sugar Purchase Certificate. OPA and the Department of Agriculture, reports USDA's Consumers' Counsel, hope these new regulations will result in lots of home canning of fruits that might otherwise go to waste.

If you eat "out." When you buy beverages at soda fountains, restaurants, and hotels, find out what their price ceilings are. OPA has now ruled that such beverages come under the General Maximum Price order when they are not mixed on the premises. (Beverages mixed on the spot are not under control.) Foods with price ceilings must not be sold at prices above the top charged for that kind of product in the same store during March 1942.

Work clothes get the breaks. Materials used in making work clothes are shortly going to get special status, because the War Production Board wants to make sure these clothes are pinched last by any shortages that may occur. Fabrics that will get high priority rating provided they are used in work clothes include denims, shirting flannel, corduroy, poplins, sheetings. WPB is going to make some rules, too, about the amount of cloth and the number of buttons that may be used in making work clothes.

EIGHT CHARACTERS IN PURSUIT OF DEFEAT

"Of course we don't mean you're one of these 8 characters....but are you sure?" asks the CONSUMERS' GUIDE, publication of the Consumers' Counsel Division of the U.S. Department of Agriculture.

Fortunately for us, there aren't many people with characters like these. If there were, we'd have a lot harder job winning the war. You might keep your eye peeled, for instance, for:

Sally Socksnatcher. She buys up all the stockings she can find because she hears there aren't too many stockings left and doesn't care if she does have more than her fair share, just so she's taken care of her needs. Sally's a seventh columnist.

Willy Wearitout has an automobile that's paid for and belongs to him so why should he protect what tires are left and save gas. Willy's a seventh columnist.

Susie Smoothie uses all the persuasive powers in her possession to get the clerk to beat the ration and give her just one pound more sugar or one gallon more gas than her ration book calls for. She'll pay him extra. Susie's a seventh columnist.

Herman Hoardon has his cellar chock full of canned goods. He read somewhere that the Government had asked people not to hoard but Herman isn't hoarding; he's just looking out for Herman. Herman's a seventh columnist.

Ruthie Rumormonger adds to all the rumors she hears and has all her neighbors in a state over a shortage of this or that. She never checks up to see if she's right. Ruthie's a seventh columnist.

Willoughby Wiseguy gets by the cop and around all the laws. Willoughby knows all the rackets and he'll tell you how you can

(MORE)

beat the law. Willoughby's a seventh columnist.

Rita van Ritz is a hoity-toity who wouldn't dream of discommoding herself by carrying things home, or salvaging paper, or turning off lights she doesn't need. Rita's a seventh columnist.

Then there's Toughie Sneakgoods who knows where all the black markets are and always has the goods you want right on hand, if you've got the price. Toughie's a seventh columnist.

You may or may not have met up with any of these seventh columnists in your daily living but if you'd like to see cartoons of them write to the CONSUMERS' GUIDE, U. S. Department of Agriculture, Washington, D. C., for a free copy of the June issue of CONSUMERS' GUIDE. That same issue also tells you what the new price ceilings are and how you can help to make them work.

ON THE AIR

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